

The agreement is with Sodima (Societe de Diffusion de Marque), a large French dairy cooperative which brought Yoplait to the U.S. in 1975, and its two licensees, Michigan Cottage Cheese, Inc., Otsego, MI, and Summit Foods, Inc., Denver, CO. A new company will be formed and will operate as a subsidiary within General Mills' Consumer Food Group. Chairman E. Robert Kinney said the acquisition will complement General Mills' food strategy of seeking entry into several new supermarket areas with strong growth potential.

## meetings

### ASAE CONFERENCE

Boosting food production to adequately feed nearly four billion mouths while dealing with finite energy resources is the challenge to be faced by the American Society of Agricultural Engineers (ASAE) during a three-day meeting, Dec. 13-16, at Chicago's Palmer House. More than 1,500 engineers from across the U.S. and around the world are expected to attend the Society's Annual Winter Meeting. It will be highlighted by the presentation of over 400 technical papers and remarks by two keynote speakers.

Topics covered in the technical sessions will include alternate fuels for agricultural use, air quality and pollution control, harvesting and handling of agricultural products and computer-assisted equipment design and determination of machinery requirements. An "Energy Forum" and a special session on "Voluntary Standards for Agricultural Equipment" will be featured at the meeting.

In addition, two national symposia and a short course will be offered prior to the meeting as part of the Society's continuing education program. The symposia will focus on home sewage treatment and soil erosion and sedimentation by water. Agricultural

applications and programming of microcomputers will be demonstrated in a pre-meeting short course.

The meeting is open to nonmembers. Additional information is available from: ASAE Headquarters, 2950 Niles Road, St. Joseph, MI 49085; tel.: 616/429-0300.

## calendar

**International Union of Food Science and Technology.** Dec. 19-22. Symposium on Food Texture and Rheology, London, England. Contact: Dr. P. Sherman, Dept. of Food Science, Queen Elizabeth College, Univ. of London, Campden Hill Road, London W87AH, England.

**Annual Dairy and Food Industry Conference.** Jan. 13. Rutgers Univ., New Brunswick, NJ. Contact: Norma Wanson, Office of Short Courses & Conferences, Cook College, Rutgers Univ., P.O. Box 231, New Brunswick, NJ 08903.

**Hard Winter Wheat Quality Council.** Jan. 26-27. Annual Meeting, Ramada Inn, Manhattan, KS. Contact: Tom C. Roberts, 404 Humboldt, Manhattan, KS 66502.

**AACC Central States Section.** Jan. 26-28. 19th Annual Symposium, The Colony Hotel, Clayton, MO. Contact: Jim Goggins, 4530 Fyler Ave., St. Louis, MO 63116; tel.: 314/353-5220.

### Calendar Deadline

Publication deadlines necessitate early receipt of meeting announcements. To make the next possible issue of *Cereal Foods World* (February 1978), send the following information to Jim Trevis at the AACC Headquarters by December 28: name of the meeting, meeting dates, meeting location, name of individual to contact for more information and complete name and address and the sponsoring organization.

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1978: Winnipeg, Canada, Holiday Inn, September 17-22.  
(Sixth International Cereal and Bread Congress).

1979: Washington, D.C., Hyatt Regency, October 28-November 1.

1980: Chicago, IL, Chicago Marriott, September 21-25.

1981: Denver, CO, Denver Hilton, October 25-29.



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